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**General rule of chocolate & chocolate products
(including chocolate & chocolate products with cocoa
butter alternatives)**

巧克力及巧克力制品（含代可可脂巧克力及代可可脂巧克力制品）

通则

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General rule of chocolate & chocolate products (including chocolate & chocolate products with cocoa butter alternatives)

1 Scope

This standard specifies the terms and definitions, product classification, raw and auxiliary materials, technical requirements, inspection methods, inspection rules, determination and re-inspection, product naming, labeling and marking, packaging, storage and sales requirements of chocolate and chocolate products, as well as chocolate & chocolate products with cocoa butter alternatives.

This standard applies to the production, inspection, sales of products, which are defined in 3.3 ~ 3.6.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) is applicable to this standard.

GB/T 191 Packaging - Pictorial marking for handling of goods

GB 317 White granulated sugar

GB 2716 Hygienic standard for edible vegetable oil

GB 2760 National food safety standard - Standards for uses of food additives

GB 5009.3-2010 National food safety standard - Determination of moisture in foods

GB 7718 National food safety standard - Standard for nutrition labelling of prepackaged foods

GB 9678.2 National food safety standard - Chocolate, chocolate with cocoa butter alternatives and its products

GB 11674 National food safety standard - Whey powder and whey protein powder

GB 14880 National food safety standard for the use of nutritional fortification substances in foods

GB 19644 National food safety standard - Milk powder

GB 19646 National food safety standard - Cream, butter and anhydrous milkfat

GB/T 20705 Cocoa mass and cocoa cake

GB/T 20706 Cocoa powder

GB/T 20707 Cocoa butter

GB 25595 National food safety standard - Lactose

GB 28050 National food safety standard - Nutrition label standards of pre-packaged food

GB/T 31120-2014 Candy terminology

GB 31621 National food safety standard - Code of hygienic practice in food business process

JJF 1070 Rules of metrological testing for net quantity of products in prepackages with fixed content

"Regulations on hygienic management of bulk food" Ministry of Health WFJF [2003] No.180

"Measures for the Supervision and Administration of Measurement of Quantitative Packaging Commodities" Order No.75 of the General Administration of Quality Supervision, Inspection and Quarantine

3 Terms and definitions

The following terms and definitions apply to this document.

3.1

Cocoa butter

A product, which is made by pure cocoa beans as raw materials, through processes such as cleaning, screening, roasting, shelling, refining, pressing.

[GB/T 31120-2014, definition 3.11]

3.2

Chocolate-coated products, such as wafer chocolate, candied fruit chocolate, etc.

4.2.3 Sugar-coated chocolate products

Chocolate products, which have sugar coating, such as chocolate beans.

4.2.4 Other chocolate products

Chocolate products, which are not included in 4.2.1 ~ 4.2.3.

4.3 Chocolate with cocoa butter alternative

4.3.1 Black chocolate with cocoa butter alternatives

A cocoa butter alternative chocolate, which is brown or brown-black, has a bitter taste of cocoa.

4.3.2 Milk chocolate with cocoa butter alternatives

A cocoa butter alternative chocolate, to which dairy products are added, in brown or light brown, with cocoa and milk flavor.

4.3.3 White (flavored) chocolate with cocoa butter alternatives

Cocoa butter alternative chocolate, to which no fat-free cocoa substance is added.

4.4 Chocolate products with cocoa butter alternative

4.4.1 Mixed chocolate products with cocoa butter alternative

Products, which are made by mixing cocoa butter alternative chocolate with other foods, such as hazelnut chocolate with cocoa butter alternative, almond chocolate with cocoa butter alternative, etc.

4.4.2 Coated chocolate products with cocoa butter alternative

Products, which use cocoa butter alternative chocolate as a coating, such as wafer chocolate with cocoa butter alternative, candied fruit chocolate with cocoa butter alternative, and so on.

4.4.3 Sugar-coated chocolate products with cocoa butter alternative

Chocolate products with cocoa butter alternative, which have sugar coating, such as cocoa butter alternative chocolate beans, etc.

4.4.4 Other types of chocolate products with cocoa butter alternative

Chocolate products with cocoa butter alternative, which are not included in 4.4.1 ~ 4.4.3.

5 Raw materials

5.1 Raw materials

5.1.1 Cocoa butter

It shall meet the requirements of GB/T 20707.

5.1.2 Cocoa mass

It shall meet the requirements of GB/T 20705.

5.1.3 Cocoa powder

It shall meet the requirements of GB/T 20706.

5.1.4 White granulated sugar

It shall meet the requirements of GB 317.

5.1.5 Milk powder

It shall meet the requirements of GB 19644.

5.1.6 Lactose

It shall meet the requirements of GB 25595.

5.1.7 Whey powder

It shall meet the requirements of GB 11674.

5.1.8 Cream, butter and anhydrous milkfat

It shall meet the requirements of GB 19646.

5.1.9 Vegetable oil

It shall meet the requirements of GB 2716.

5.2 Other raw materials

It shall comply with the requirements of relevant national standards or industry standards.

5.3 Food additives

8 Inspection rules

8.1 Exit-factory inspection

8.1.1 The products shall be inspected batch by batch, before they leave the factory. It can leave the factory, only after passing the inspection.

8.1.2 For products of the same variety in different packages, the inspection items, which are not affected by the packaging specifications and packaging forms, can be inspected together.

8.1.3 The items of exit-factory inspection include: sensory, net content, fineness, loss on drying.

8.2 Type inspection

8.2.1 For products normally produced, type inspection shall be carried out once every six months. Type inspection shall also be carried out, in any of the following situations:

- a) During trial production and appraisal of new products;
- b) After formal production, where there are major changes in raw materials and processes, which may affect the product quality;
- c) When production resumes after a long-term shutdown;
- d) Where there is a big difference between the exit-factory inspection result and the last type inspection result;
- e) When the relevant national quality supervision agency puts forward a request for type inspection.

8.2.2 Type inspection items are all items, which are specified in 6.1, 6.2, 10, 11.1, 11.2 of this standard.

8.3 Group-batching

The products of the same shift, the same variety, the same specification, form a batch.

8.4 Sampling method and quantity

Samples are randomly selected in the finished product warehouse OR on the production line. The sample size of each batch is not less than 0.5 kg.

9 Judgment and re-inspection

9.1 Judgment and re-inspection of exit-factory inspection

9.1.1 If all the inspection results meet this standard, it is judged as a qualified product.

9.1.2 If one item of the exit-factory inspection does not meet this standard, double sampling may be used for re-inspection. After the re-inspection, if there is still one item, which does not meet this standard, the batch of products is judged as unqualified.

9.2 Type inspection and re-inspection

9.2.1 If all the results of the type inspection conform to this standard, it is judged as a qualified product.

9.2.2 If there are two or less of the type inspection results, that do not meet this standard (except for pathogenic bacteria indicators), double sampling may be used for re-inspection. After the re-inspection, if there is still one item, which does not meet this standard, the batch of products is judged as unqualified.

9.2.3 If pathogenic bacteria do not meet this standard, the batch of products shall be deemed as unqualified AND shall not be re-inspected.

10 Product naming

10.1 For the products, which have cocoa butter alternatives added exceeding 5% (calculated based on the original ingredients), they shall be named as cocoa butter alternative chocolates.

10.2 For the products, which contain less than 25% chocolate ingredients, they shall not be named chocolate products.

11 Labels and signs

11.1 The label of a quantitative pre-packaged product shall comply with the provisions of GB 7718 and GB 28050. It shall mark the category or type of the product, in accordance with the requirements of Chapter 4.

11.2 Dark chocolate and milk chocolate shall be marked with the percentage of total cocoa solids content.

11.3 The pictorial signs for storage and transportation shall meet the requirements of GB/T 191.

Appendix A

(Normative)

Determination method of chocolate fineness

A.1 Micrometer method

A.1.1 Instruments and utensils

A.1.1.1 Digital display micrometer

Measuring range: 0 mm ~ 25 mm.

Accuracy: 0.001 mm.

A.1.1.2 Stainless steel spoon

A.1.1.3 Beaker

50 mL.

A.1.2 Reagents

Liquid paraffin.

A.1.3 Determination steps

A.1.3.1 Preparation of specimen

Take about 20 g of a representative sample. Put it into a 50 mL beaker. Heat it to 40 °C ~ 50 °C to melt it. Stir it evenly. Use a stainless steel spoon, to take about 5 g of the molten sample. Put it into a 50 mL beaker (or plate). Add 15 g of liquid paraffin, which was heated to about 50 °C. Mix well, until there are no clumps. The prepared specimen shall be measured within 5 minutes.

A.1.3.2 Zero adjustment of micrometer

Rotate the micrometer casing, to make the two measuring planes about 10 mm apart. Use a soft paper or soft cloth, to carefully wipe the measuring plane clean.

Turn on the micrometer switch. Select the measurement range.

Rotate the ratchet slowly, to bring the two measurement planes close. When the two measuring planes contact, the ratchet wheel slides once (a faint sliding sound is emitted). Stop rotating the ratchet wheel immediately.

Press the "zero" key; the display shows "00.000 mm".

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